

# WOMAN'S VARIED INTERESTS

## From a New Lobster Cookbook



A NEW lobster cookbook has just made its appearance. It contains fifty recipes for the cooking of this favorite crustacean, and all are well worth trying. Minute directions are also given in the book as to just how to choose and how to open the lobster correctly. A lack of this knowledge no doubt often keeps many from serving the lobster at home in the ways they enjoy it at hotels or restaurants.

Serve a tureen of hot shrimp sauce with the fish.

### Lobster and Sweetbread en Casserole.

Boil two lobsters and remove the meat, setting aside the two tails and two large claws, mince finely all the rest of the meat, add to it pepper, salt, a grated onion, a tablespoonful of chopped celery, a teaspoonful of chopped parsley, a half cupful of fine crumbs, one beaten egg, two tablespoonfuls of melted butter. Mix well together. Have ready two cold parboiled sweetbreads, split them, but not entirely apart, and stuff with the lobster mixture. Butter the casserole, lay the sweetbreads in the center, the lobster tails and claws around them, sprinkle with pepper, salt, generous lumps of butter, and last of all turn in a half pint of cream and a gill of chutney syrup. Cook in medium oven an hour to an hour and a half closely covered. Serve in the casserole.

Remove the cooked lobster from the shell, cut in pieces, mix with one and a half cups of shrimp sauce. This is a light cream sauce with a dozen shredded shrimp in it and two tablespoonfuls of tomato catsup added to color it. Put the lobster back in the shell, sprinkle thickly with grated cheese, place under the broiler until brown and serve with hot finger rolls.

Remove the cooked lobster from the shell, cut in pieces, mix with one and a half cups of shrimp sauce. This is a light cream sauce with a dozen shredded shrimp in it and two tablespoonfuls of tomato catsup added to color it. Put the lobster back in the shell, sprinkle thickly with grated cheese, place under the broiler until brown and serve with hot finger rolls.

Remove the cooked lobster from the shell, cut in pieces, mix with one and a half cups of shrimp sauce. This is a light cream sauce with a dozen shredded shrimp in it and two tablespoonfuls of tomato catsup added to color it. Put the lobster back in the shell, sprinkle thickly with grated cheese, place under the broiler until brown and serve with hot finger rolls.

Remove the cooked lobster from the shell, cut in pieces, mix with one and a half cups of shrimp sauce. This is a light cream sauce with a dozen shredded shrimp in it and two tablespoonfuls of tomato catsup added to color it. Put the lobster back in the shell, sprinkle thickly with grated cheese, place under the broiler until brown and serve with hot finger rolls.

Remove the cooked lobster from the shell, cut in pieces, mix with one and a half cups of shrimp sauce. This is a light cream sauce with a dozen shredded shrimp in it and two tablespoonfuls of tomato catsup added to color it. Put the lobster back in the shell, sprinkle thickly with grated cheese, place under the broiler until brown and serve with hot finger rolls.

Remove the cooked lobster from the shell, cut in pieces, mix with one and a half cups of shrimp sauce. This is a light cream sauce with a dozen shredded shrimp in it and two tablespoonfuls of tomato catsup added to color it. Put the lobster back in the shell, sprinkle thickly with grated cheese, place under the broiler until brown and serve with hot finger rolls.

Remove the cooked lobster from the shell, cut in pieces, mix with one and a half cups of shrimp sauce. This is a light cream sauce with a dozen shredded shrimp in it and two tablespoonfuls of tomato catsup added to color it. Put the lobster back in the shell, sprinkle thickly with grated cheese, place under the broiler until brown and serve with hot finger rolls.

Remove the cooked lobster from the shell, cut in pieces, mix with one and a half cups of shrimp sauce. This is a light cream sauce with a dozen shredded shrimp in it and two tablespoonfuls of tomato catsup added to color it. Put the lobster back in the shell, sprinkle thickly with grated cheese, place under the broiler until brown and serve with hot finger rolls.

Remove the cooked lobster from the shell, cut in pieces, mix with one and a half cups of shrimp sauce. This is a light cream sauce with a dozen shredded shrimp in it and two tablespoonfuls of tomato catsup added to color it. Put the lobster back in the shell, sprinkle thickly with grated cheese, place under the broiler until brown and serve with hot finger rolls.

Remove the cooked lobster from the shell, cut in pieces, mix with one and a half cups of shrimp sauce. This is a light cream sauce with a dozen shredded shrimp in it and two tablespoonfuls of tomato catsup added to color it. Put the lobster back in the shell, sprinkle thickly with grated cheese, place under the broiler until brown and serve with hot finger rolls.

Remove the cooked lobster from the shell, cut in pieces, mix with one and a half cups of shrimp sauce. This is a light cream sauce with a dozen shredded shrimp in it and two tablespoonfuls of tomato catsup added to color it. Put the lobster back in the shell, sprinkle thickly with grated cheese, place under the broiler until brown and serve with hot finger rolls.

Remove the cooked lobster from the shell, cut in pieces, mix with one and a half cups of shrimp sauce. This is a light cream sauce with a dozen shredded shrimp in it and two tablespoonfuls of tomato catsup added to color it. Put the lobster back in the shell, sprinkle thickly with grated cheese, place under the broiler until brown and serve with hot finger rolls.

Remove the cooked lobster from the shell, cut in pieces, mix with one and a half cups of shrimp sauce. This is a light cream sauce with a dozen shredded shrimp in it and two tablespoonfuls of tomato catsup added to color it. Put the lobster back in the shell, sprinkle thickly with grated cheese, place under the broiler until brown and serve with hot finger rolls.

Remove the cooked lobster from the shell, cut in pieces, mix with one and a half cups of shrimp sauce. This is a light cream sauce with a dozen shredded shrimp in it and two tablespoonfuls of tomato catsup added to color it. Put the lobster back in the shell, sprinkle thickly with grated cheese, place under the broiler until brown and serve with hot finger rolls.

Remove the cooked lobster from the shell, cut in pieces, mix with one and a half cups of shrimp sauce. This is a light cream sauce with a dozen shredded shrimp in it and two tablespoonfuls of tomato catsup added to color it. Put the lobster back in the shell, sprinkle thickly with grated cheese, place under the broiler until brown and serve with hot finger rolls.

## Real Freedom and Dignity Will Come to Workingwomen Only Through Solidarity in Labor Unions, Believes Mrs. Raymond Robins.

**The President of It Sees the National Woman's Trade Union League of the Future as a Mighty Destroyer of Industrial Evils for Her Sex; Tells of National Convention in New York.**

By FRANCES ENGLAND.

THE hope of the working woman is in trade unions. As long as she stands alone she must be the victim, in a measure, of bad working conditions, long hours, unjust fines, low wages and slack seasons, but organized she becomes a power and is able to control the terms and conditions under which she works.

This, Mrs. Raymond Robins, reiterated, is the conviction that has led her to devote her life toward furthering trade unionism for women. She is now president of the National Women's Trade Union League, whose business is organizing women into trade unions.

Freedom Comes with Solidarity.

"Real freedom and dignity will come to working women only when they are bold enough to stand up for themselves and their comrades," explained Mrs. Robins as she sat in the office of the National Women's Trade Union League in East Twenty-second Street. "And they must organize before they can have this strength. It is our hope that all the working women in this country will become members of unions. We have a school now to train bright young women to organize their sister workers. Working women have caught the vision of solidarity of women, and they are the most unselfish and the most willing to sacrifice themselves for a principle."

Mrs. Robins, who is a sister of Misses Mary and Katherine Dreier, both of whom are prominent in social service in New York, was herself a well known figure in suffrage and social work in this city before her marriage to Raymond Robins, the Chicago labor leader.

"I used to think that when women had suffrage we could enact legislation that would make for good working conditions for women. But I found out that was not enough. For instance, when I was in New York ten years ago there was a law compelling tenement industries to be taxed, but every time the inspector made his rounds he found no signs of industry. The news would spread throughout the community that he was coming, and the work would be hidden before he arrived. Even the little children knew their living depended upon their duping the inspector. I began to search for something that would go deeper than legislation, and I found that trade unionism was the

only thing that cut down into the heart of things."

In Chicago, where through Mrs. Robins's efforts a powerful branch of the National Trade Union League has been built up, working women, the unorganized ones as well as the members of unions, look to the league for guidance in every sort of matter.

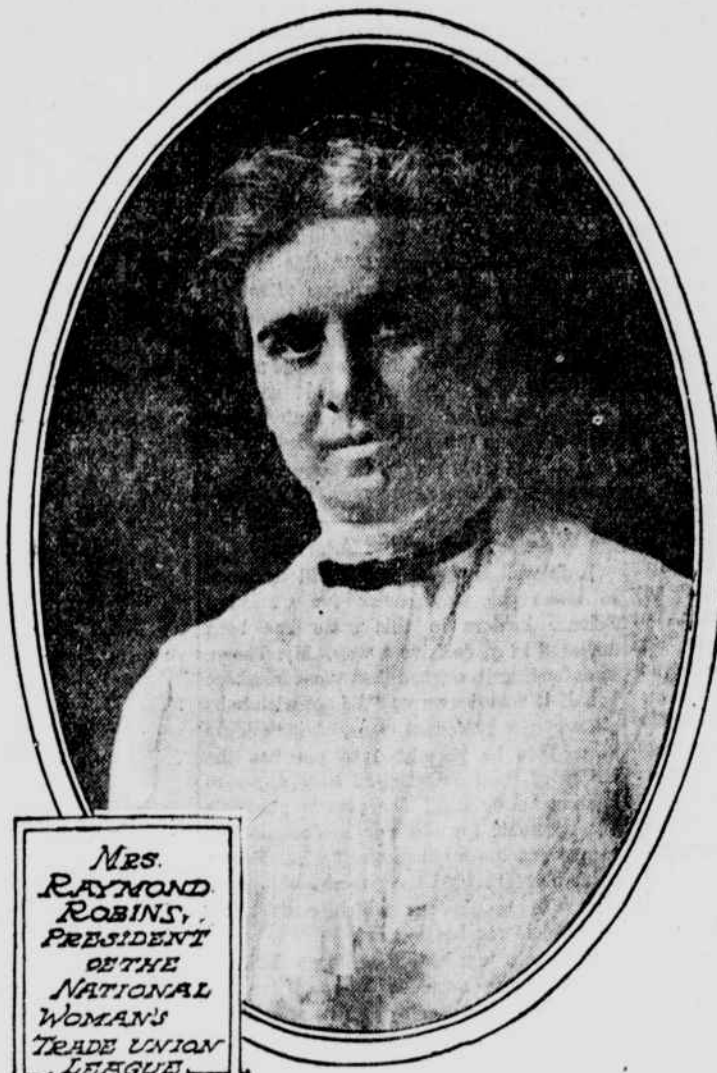
"If they are fined unjustly, if the boss tells them to swear they are not in favor of an eight hour working day, if they are forced to work overtime without pay, or to work all day Sunday for 10 cents—whatever their grievance is, they appeal to the league," said Mrs. Robins. "We are glad that they have such confidence in us, and that they realize the strength of organization."

And it is in Chicago, too, that the school where young working girls receive training to fit themselves for helping their fellow workers is established. It is affiliated with two large universities, the University of Chicago and the Northwestern University. Girls who, through the stressful times of a strike, have acted with courage and have shown themselves born leaders, as well as those who have shown potential leadership in other ways, are sent to this school, and all their expenses are paid. The course includes instruction in economics, the history of the labor movement and famous industrial cases, English, public speaking and other subjects useful to an organizer.

Public Speaking Class Most Important. "Unfortunately, we have not been able to provide for the upkeep of the school and the students this winter, but we shall start again in September," said Mrs. Robins. "The young women who have attended are all doing splendid work now."

"In our public speaking class, which, by the way, is one of the most important classes, there was one young girl who suffered from excessive timidity. She had been employed from the time she was twelve in a dangerous trade, and the acids and chemicals had stunted her stature and impaired her health. And yet she was the one who swayed the whole Illinois Legislature when she went before them to plead for an eight-hour day for working women. These girls all have a message, something important to give, and when they have learned how to express themselves in plain English and how to face an audience they are well equipped."

Another of the students, a young



Mrs. Raymond Robins, President of the National Women's Trade Union League.

"Workingwomen are the most unselfish and the most willing to sacrifice themselves for a principle."

woman who had worked as a beer bottler, went back to her city home and took charge of night classes for poorly paid girls and opened a lunch room for unemployed women.

"And there are young women all over the country who are eager to come to the school, that they may be more useful in serving their sister workers. We received appeals from girls in Texas, in Alabama and Louisiana, as well as many of the Northern States, who wanted to obtain such instruction as we offered, that they might accomplish more."

"They feel an urge within them to do something to help those who are dragging out their lives in long hours of toil for wages that barely keep the life in them. They realize, too, that they are handicapped in their work by a lack of education, and they want to learn everything they can. That is the splendid thing about working women—their desire to do something to make the burden lighter for other toilers."

Convention in New York Next Month. The biennial convention of the National Women's Trade Union League will be held in New York next month. In this country, the powerful and strengthening the unions already formed. This is a wonderful work in which we are engaged, and it is just the beginning."

With the cheery optimism that is part of her nature, Mrs. Robins looks ahead to a wonderful future for the Trade Union League. She sees it as the strongest federation of organized labor in the country, the powerful ally that will some day do away with all the evils that handicap women in industry.

Early Spring Blossoms. Hepatica and Its Feathery Coat. One of the early spring flowers is the silken haired hepatica or liverleaf. As its name indicates, its leaf is very similar in shape and color to the human liver. According to the old "doctrine of signatures" this would render the plant efficacious in the cure of all complaints of the liver. However, in spite of its name and associations, the hepatica is the sweetest of our woodland and garden spring flowers.

In earliest spring its delicately tinted petals, that range from pure white to deepest purple, burst through the carpet of dry, dead leaves, borne on a little stem covered with silvery silken hairs that give the plant a downy and warm appearance, as if it were wrapped in a comforter against the chills of winter.

The starry flowers come before the three-lobed leathery leaf of mottled coppery hues. The hepatica is a great favorite for the flower border, because of its abundance of bloom and the variety of its shades and colors. It is excellent, too, for the north or east slopes of the rockery. The flowers are charming old English garden favorites that droop and close at night.

Spring Bulbs Indoors. And yet another little bulb completes the very early spring bouquet. This is the squill or wild hyacinth. It has come to us from the Mediterranean regions, where it is cultivated for the syrup of squills used medicinally in bronchial trouble. The plant is one of the lily family, and above its grasslike leaves carries a spray of exquisite rich blue bells. It is beautiful in masses, or as an edging to the border.

One thing of interest to be remembered is that the spring bulbs, with the exception of the snowdrop, if set in a pot and kept in a warm room, with proper moisture, will force splendidly and fill the room with a fine display of indoor bloom, while the logs are stoking piled on the fire and winter rains without.

## Centmeri Gloves

The Very Latest in Silk  
We have reproduced in Silk all the newest and best lines of our Kid, Cape, and Mocha gloves, including the new

"FIELDER" Military Style

Our Black and White effects, and Sand, Putty and Gray combinations, are wonderfully attractive.

Our Illustrations of All The New Styles Mailed Free Upon Your Request.

Address  
**296 Fifth Ave.**  
One Door Below 31st Street

## U. S. RELIEF ACTS SAVED BELGIANS

Food Stations Kept Many Thousands from Death—Polish Aid Call.

American relief stations in Belgium continue to be of incalculable benefit to that nation, according to a report by Caroline Hedger. Miss Hedger made a thorough inspection of many feeding stations, especially of those in Antwerp, and found the condition of the people considerably improved since last December.

"The soup kitchens are well administered," she writes. "The proof of this is found in the appearance of the people themselves; they all appear fairly well nourished. The ration of soup and bread costs the city from ten to twelve centimes a day for each person. The cleanliness of the soup kitchens is most noticeable."

"The infant feeding, so well carried on by the city of Antwerp before the war as well as the feeding and care of mothers before and after confinement, has been given up by the city. This work is now carried on by interested persons at three stations, and two more will soon be opened. Women of means not only finance these stations, but prepare the milk for the babies themselves."

"Infant consultation work in Antwerp is becoming increasingly difficult because of the quality of the milk, which is becoming affected by the growing difficulty of getting food for the cows, and on account of the scarcity of malt soup, for which the stations must depend on German sources."

"An area seven times as vast as that of the realm of King Albert has in Poland been crushed and devastated by the iron heel of war. May the Polish nation survive this hour of supreme trial and with renewed hope and strength await the dawn of her near resurrection."

This appeal for Poland, the principal theatre, object and victim of the present war, by the general committee for the relief of the victims of war there, is being circulated by the American Polish Relief Committee, 14 East Forty-Seventh Street. The same organization is distributing a leaflet, published at Vevey, Switzerland, in February, by the general relief committee. It describes at first hand the suffering throughout all ten provinces of the Kingdom of Poland.

The American Women's War Relief Fund received gifts yesterday totaling \$357. The Serbian Agricultural Relief Committee received \$67 yesterday. Contributions received brought the total of the Serbian Relief Fund to \$24,801.11. The Secours National fund is now \$65,768.

## Suffrage Day by Day

Events for to-day:  
**Women's Political Union.**  
Meeting at the Suffrage House, 663 Fifth Avenue, at 4:30 p. m. Speakers: Mrs. Otto Whitpenn and Mrs. Thomas L. Manson.

Rally at the Bronx North Side Republican Club. Speeches by Herbert Parsons, former Congressman William A. Bennett and Gilbert E. Roe. Street meeting at University Place and Fourteenth Street at noon. Speaker, Mrs. Walter B. Chambers.

**Woman Suffrage Party.**  
Hearing for suffrage before the Forgetting-me-not Circle and the Golden Star, at 8 o'clock p. m., in Loessler's Hall, Willis Avenue and 149th Street, The Bronx. Arranged by the Thirty-third Assembly District of the party.

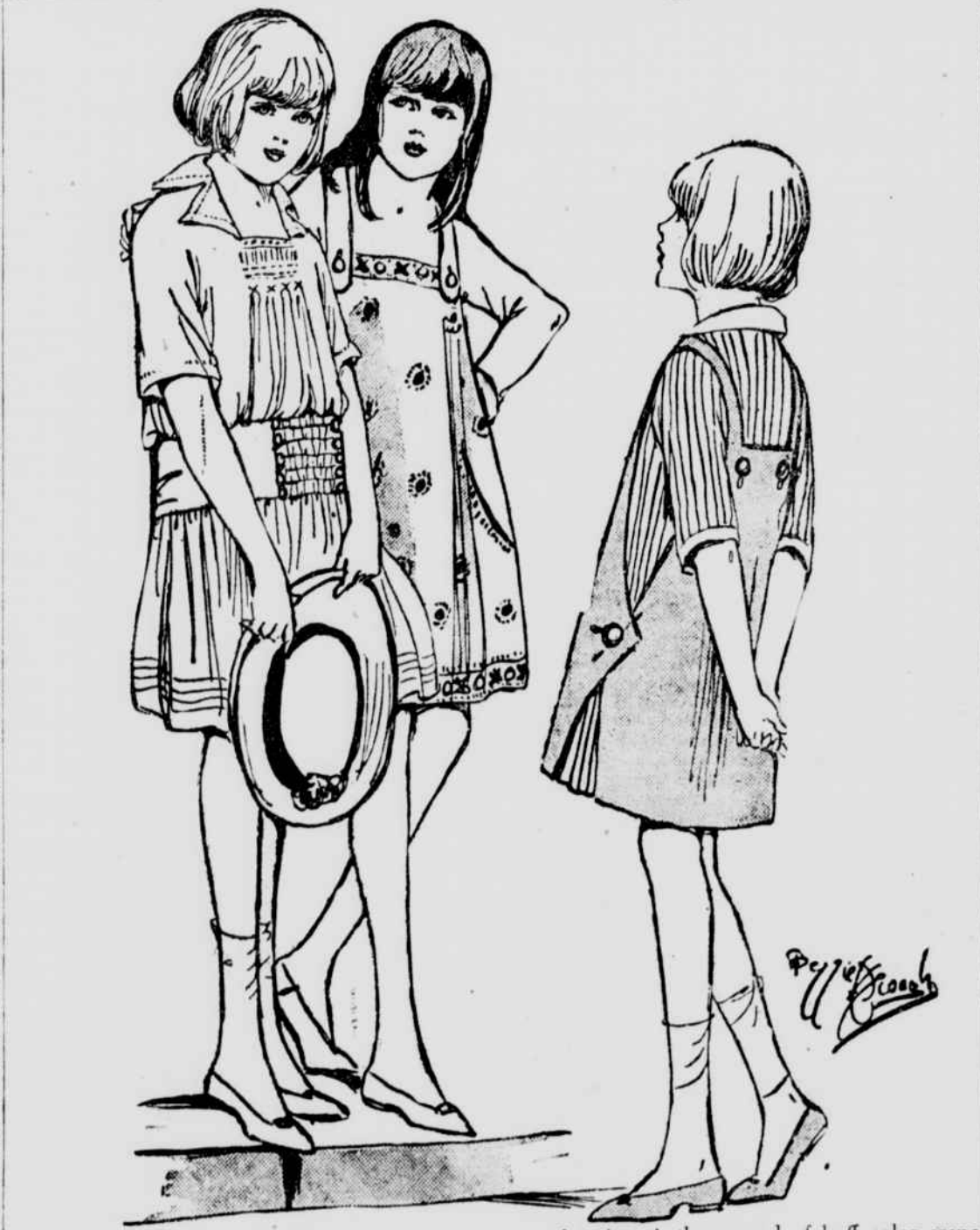
A canvassing bee in the Twenty-third Assembly District, Manhattan.  
Talk on the suffrage campaign by Mrs. Ralph Shawwald at the weekly meeting of the Eleventh Assembly District, in the Church of Divine Inspiration, 20 West Ninety-first Street, at 8:15 p. m.

A meeting to organize a local Men's League, for Woman Suffrage in the Twenty-third Assembly District, at the home of Judge Charles L. Guy, 335 Convent Avenue. Hour, 8:15 p. m.

A canvassing bee of the Eleventh Assembly District, Brooklyn, at the home of Miss Madeline Barnum, 437 Prospect Place, at 7:20 p. m.

Suffrage booth at the Russian Bazaar in the Seventy-first Regiment Armory. Empire State Campaign Committee. The Empire State Campaign Committee will meet at 2:30 o'clock at the headquarters, 303 Fifth Avenue. There will be a lecture on votes for

## Fashions for the Very Young Generation



The first frock is of gray blue lamé smoked in rose color thread, the second of buff color crepe patterned in reddish-brown figure. The shoulder straps and sleeves are of ivory crepe de chine, held with amber buttons. Tobacco brown velour de laine and brown and white striped voile combine very effectively in the third frock.

## Blouses Shown in the Shops

SIMPLICITY in construction is still the keynote of the blouse, but one may note various modifications, and certain novelties which contrast the unfortunate tendency of the American woman to make of her clothes a uniform. The first change which is to be noted is the adoption of summer materials, in place of the popular silks of winter wear. One finds, among the blouses, a great many linens, cotton voiles, and transparent organdies, which make very effective waists.

It is a decided pretty, nevertheless. It is of a rich quality of ribbed silk, and is red, white and blue striped. The front of the blouse, the tucker which fills in the round cut, the collar and the lower part of the sleeves, from below the elbow to the wrists, are of fine white linen.

Fine Organdie Blouse, Hemstitched and Tucked.

A very pretty organdie blouse was attractive, mainly because of its simplicity. It had a high collar, with a hemstitched and tucked turnover, and similar turnover cuffs. Back and front the transparency of the material was relieved by the narrow tucks, in two widths, with interspersing lines of hemstitching. It was a very good-looking blouse, and its price was \$2.

Coarse linen is very serviceable for summer and outing blouses, and the shops are showing inexpensive plain models that are most attractive. One may find yoked blouses, with one box pleat at each side, and on each pleat a patch pocket. Price, \$2. Or there are high collared waists, which are embroidered about the edge of the pleated turnover collar, and next to the buttons that fasten the centre of the blouse. These two are \$2.

A pretty organdie blouse, which is very similar to the first linen one described here, save that in place of the two box pleats it has a bar of small tucks at each side, on which the pockets are placed, costs \$2. This may be buttoned up high about the throat, or the collar may be turned down. Large pearl buttons effect the fastening. Another waist, whose prominent feature is the convertible collar, is in self-striped white satin. Its price is \$2.95.

Of a different type is the blouse which combines chiffon and shadow lace in a very effective fashion. It has a drop shoulder, and kimono sleeve, with chiffon and lace alternating in the sides of the blouses as they pass over the shoulders. The plain waistcoat has a V neck, and a satin ribbon passes about the neck, ending with a small ornament. This blouse is all in pink, or it may combine black and white. Price, \$2.95.

## Recipes

### Fried Carrots.

Clean and boil carrots until tender. Cut into lengthwise slices. Roll in beaten egg and breadcrumbs and fry in deep fat until a golden brown. Drain and serve hot.

### Carrots with Lemon Sauce.

Peel carrots and cut into dice. Boil in salted water until tender. Drain and season with two tablespoonfuls of butter, one tablespoonful each of sugar, chopped parsley and the juice of half a lemon. Add a quarter of a teaspoonful of paprika and serve hot.

### Carrots and Peas.

Cut carrots into dice and boil in salted water. Mix with an equal quantity of cooked green peas. Sprinkle with two tablespoonfuls of flour, salt, pepper and a half teaspoonful of sugar and two tablespoonfuls of butter. Add one cup of water in which the carrots were cooked, and simmer until thick. Sprinkle with chopped parsley and serve hot.

## Apparel For Stout Figures

No longer any need to pay exorbitant prices for made-to-order garments. We can fit you from our large and complete stock of  
Dresses ..... 9.85 to 69.50  
Suits ..... 19.85 to 59.75  
Coats ..... 14.75 to 44.75  
Waists ..... 2.95 to 21.50  
Negligees ..... 3.95 to 54.75  
Corsets ..... 2.45 to 6.95  
Brassieres ..... .65 to 4.65  
Bathing Suits, 3.95 to 15.75  
especially designed to give stout figures (to 56 size) slender lines, individuality and poise that proclaim the well-dressed woman. Having workrooms on premises, we not only offer you low prices but advantages such as duplicating to measure, with designs changing details and trimmings.

Phone M16  
Greely, Lane Bryant, 25 West 34th St.

## BERGDORF GOODMAN

646 FIFTH AVE  
Between 40 and 41st Sts.

Importers Creators  
GOWNS SUITS WRAPS FURS  
PERSONAL CREATIONS

## By PARCEL POST

SELECTED GUARANTEED

4 Doz. Whites ..... \$1.44

4 Doz. Browns ..... \$1.36

W. D. LLEWELLYN  
JAMAICA, N. Y.

women by Mrs. Frederick Mason at the Women's Industrial Exposition, Grand Central Palace, at 4 o'clock p. m.

## Household Hints No. 14



## Rolling Ironing Board

Here is a very unusual article that can be particularly useful to travelers or dwellers in small apartments where space is at a premium.  
Unrolled for use, it presents a smooth, well padded ironing surface 30 inches long by 13 inches wide, tapering at one end and rounded at the other. When rolled up it fits into a heavy cloth bag 33 inches in diameter and 13 inches long, and may be packed in a trunk or hung up out of the way.  
It is but one of hundreds of unusual, useful articles in which this store abounds.

Rolling Ironing Board, \$2.50

IT PAYS TO BUY THE BEST

LEWIS & CONGER

Home Furnishings  
45th St. & 6th Ave., N. Y.

## RUG AND CARPET CLEANSING

"Quality Service since 1870"

Dyeing, Altering, Relaying  
Moth-Proofing, Storage  
Old Carpets Woven into Rugs  
Fluff and Rag Rug Weaving  
Oriental Rug Repairing

LET US DO YOUR WORK  
Write or Phone for booklet

Thos. J. Stewart & Co.

1554 Broadway, at 46th St., New York.  
Phone Bryant 3898